

Chilli Jam

Ingredients

200g fresh red or green chillies
200g onions
250ml sugar
30ml lemon juice



What to do – in this order

1. Measure the sugar into a medium saucepan and then add the lemon juice. Stir them together to encourage the sugar to begin liquifying.
2. Finely slice the chillies.* As you chop them, add them to the pot, and start mixing into the sugar as you add them.
3. Finely slice the onions and also add them to the pot.
4. Heat slowly and bring to the boil, stirring until the sugar dissolves.
5. Do stir all the time until the sugar is dissolved otherwise it will catch and burn.
6. Cool, uncovered over a high heat until the mixture thickens, and the onion slices are mostly transparent.
7. Pot in hot sterilised jars and seal.



Notes:

- The type of chillies and whether you de-seed them or not, will influence the heat of the final product. Remember that chillies vary almost as much as personal tastes!
- Remember not to touch your eyes or face after chopping chillies!
- Some people tell me they use chilli jam as an accompaniment to everything, from Camembert and cottage cheese to charcuterie. It's also great added to yoghurt with lime juice, salt & pepper with a little olive oil to make a drizzle for flatbreads or a brinjal and rocket salad.

